

Novum Syrah 2021

Syrah

Syrah in Marlborough is best described as a very rare commodity. Fruit for this wine was grown on the valley floor of the highly regarded Brancott Valley sub region of Marlborough.

Vineyards in this area benefit from being grown on heavy clay loam soils but also from the high day time temperatures experienced throughout the growing season making this valley the ideal site for growing Syrah.

Planted 20 years ago, the 4 rows of high density planted vineyard that produce this wine have been dry farmed for the last 7.

Syrah grown on the Brancott clay soils taste similar to pinot noir in that it shows an attractive richness and roundness in the back palate. Also appealing is the fact that it can achieve ripe flavours and a great structure at only 12.5% alcohol.

Winemaking

Once de-stemmed into open top fermenters Syrah grapes sat on skins prior to kick-off of wild yeast fermentation (about 5 days), then pumped over 2-3 times a day during active ferment. After 35+ days on skins the wine was pressed, racked and transferred to French oak barriques (30% new oak).

The wine was aged in barrel for 12 months with the final wine blended in December and bottled in January 2017.
580 bottles produced.

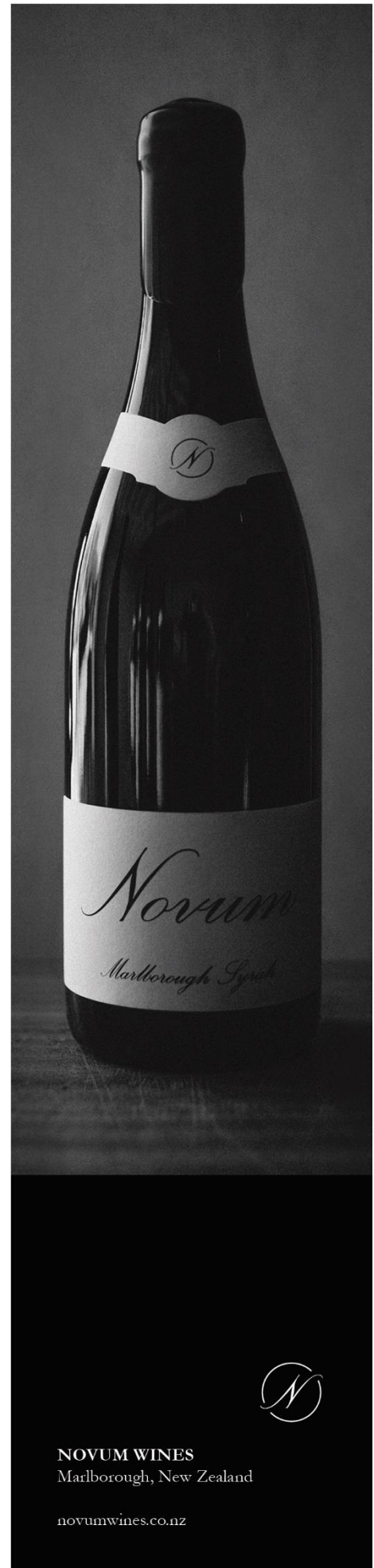
Alcohol 12.5 % **TA** 5.5 g/L **pH** 3.77

Wine

Dense, peppery Syrah with violet, plum, dark berry and spicy oak flavours. An appealing sweet fruit is nicely balanced by drying tannins.

Scented, voluptuous wine with a moderately silken texture and impressively lengthy finish.

Bob Campbell, MW Nov 2017
95/100



NOVUM WINES
Marlborough, New Zealand

novumwines.co.nz

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Cellar 6 – 8 years.